Steps for eliminating roaches in conjoined eating establishments

	1. Make sure all drains and grease traps are clean- inside and outside. Clean out the 'P' traps in the drain lines.	2. Do not allow standing water to remain on floors, counter tops, or in sinks.	3. Clean your kitchen. All countertops and equipment must be free from food debris and sanitized.	4. Never leave dirty dishes in the sink.	5. Clean and sanitize all surfaces on containers used for food and ingredient storage.
6. Sweep floors at the end of the day, then mop with a disinfectant cleaner and boiling hot water.	7. Keep all garbage out and keep trash cans clean.	8. Put down roach traps under sinks, in cabinets, along walls, behind equipment, etc. Monitor these traps and replace as needed.	9. Make sure the floor is as clear as possible and then spray for roaches the same day your neighbors spray for roaches.	10. Vacuum floor to eliminate dead bugs and eggs.	11.secure all outer door and window openings.

Repeat the process until roaches are eliminated!



